

US Claims

1. Method for preparing a gelled food product comprising the steps of
 - (a) opening a closed container of thermo-reversible gel (A) that is based on polysaccharide gelling agent,
 - (b) heating gel (A) to a temperature of at least 60°C,
 - (c) combining the gel (A) with at least one taste or flavour imparting food component before, during or after the heating in step (b), to provide a combined gel composition (B) that comprises at least 1 wt% protein, such that the gel (A) constitutes 50-98 wt% of the composition (B), and
 - (d) allowing the combined gel composition (B) to set in a mould.
2. Method according to claim 1 wherein the gel (A) has a pH below 6.
3. Method according to claim 1 wherein the gel (A) is substantially free from kappa and iota carrageenan.
4. Method according to claim 1 wherein the gel (A) is heated to a temperature of 60-95°C.
5. Method according to claim 1 wherein the combined gel composition (B) comprises a combined amount of fat and water of 60-99 wt%.
6. Method according to claim 1 wherein the mould is an edible mould or a holding device that contains an edible base.

7. Method according to claim 1 wherein during the setting of the combined gel composition (B), cooling is applied.
8. Method according to claim 1 wherein the gel (A) comprises a thermo-reversible polysaccharide gelling agent selected from the group consisting of agar, gellan, agarose, furcelleran, a combination of xanthan gum and locust bean gum, a combination of xanthan gum and konjac flour and combinations of two or more thereof.
9. Method according to claim 1 wherein gel (A) comprises at least 1 wt% protein
10. Method according to claim 1 wherein the protein is globular protein.
11. Method according to claim 10 wherein the globular protein is dairy protein, vegetable protein or a combination thereof.
12. Method according to claim 1 wherein the combined gel composition (B) comprises 1-50 wt% fat.
13. Method according to claim 1 wherein the combined gel composition (B) comprises cream, cream alternative, cream cheese, cream cheese alternative or a combination of two or more thereof.
14. Method according to claim 13 wherein the gel (A) comprises cream, cream alternative, cream cheese, cream cheese alternative or a combination of two or more thereof.

15. Method according to any one of claims 1-14 wherein the gel (A) comprises a combined amount of fat and water of 60-99 wt%.
16. Method according to any one of claims 1-15 wherein the gel (A) comprises 1-50 wt% fat.